

Restaurant Misigisaq

Søndag - torsdag: 12.00 - 00.00
Fredag - lørdag: 12.00 - 03.00

www.misigisaq.gl

Bestemte menuer til frokost fra mandag-
fredag: 55 kr (for ti, suppe, hovedret, ris)

"Lunch box" (til frokost) fra mandag-
fredag: 35 kr for hovedret og ris

Der kan bestilles mad ud af huset

Tlf: 863888

Menu

凉菜: Siuleqqiutit

1) 凉菜拼盘: (花生, 鹿肉, 鱼, 野鸟)

Siuleqqiutit pillertut akulerit: Tuttu, aalisagaq, timmiaq aamma peanutit sakkortuumik akuukkat 90 kr

2) 白切鸡

Kukkukuuqqat asigfinngitsunik marnallit: Qajurisanik assiglinngitsunik tallimanik akuukkat 45 kr

3) 辣花生

Qaqqortarissat sakkortuut: Kiinamiut qaqqartariaat sakkortuumik miseralik 15 kr

4) 糖醋虾

Kalaallit kinguppaataat siuleqofut tungusunitsulik 35 kr

5) 糖醋鱼

Aalisakkamik siuleqqiusiaq tungusunitsiq 30 kr

74) 甜蒜

Kinamiut hvidløg-fi seemartuikkat 10 kr

76) 虾片

Kinguppaat chips 10 kr

汤类: Suppat
(for 2-5 per.)

6) 羊肉丸汤
Kujaani savaatiliip suppaa: Kujataata 80 kr
savaa nudiilik Kiinamiutulu
paamarsuaannik akulik

7) 四川酸辣汤
Sichuanimiutut suppaliaq seemartog 50 kr
kissartog suppa sakkortuunik
akuutissalik naatitanik

8) 什锦海鲜汤
Kalaaliit aalisagaataannik suppaliaq: 105 kr
aalisakkat, kinguppaat aamma
Assagiarsuit

9) 木须汤
Suppa Muxu: pupinnik, nudlinik, 50 kr
maninimik puulikilu neqaannik
akusag

82) 劳累渔人汤
Aalisartup qasusup suppaa: Arferup 120 kr
neqaa suppaa, kiinamiut
nakorsaataannik sisamanik akusag,
nukissaqaleriuamartog

海鲜: Aalisakkat

29) 海鲜火锅
Kiitata imartaanit iga kissartog, 195 kr
tuttunik akulik. Nerrivup qaani
igaassag. Kiinamiut naatitaataannik
akuugag, eertarujulik. Kiinap
Kujataamiut igariaasaattut igag.

54) 烩海鲜 115 kr



Zednap kunngaqarfi: Immap
kunngiata amap pilliutai
(assagiarsuit, uiluiit raajallu)
naatitalit.

70) 锅巴海鲜 95 kr



Aalisakkat seqqulaartunik
qaqorteqqasuit

12) 烧三文鱼块
Kapisilik siataq: Sisimiut eqqaata
kapisilia 65 kr

15) 喜庆菠萝鱼 85 kr



Aalisagaq nailiuttorsiorpalaartoq
nuannaartorlu: Ananasitut isikkuligaq

14) 酸菜鱼
Aalisagaq Suancat-miusut: Sisimiut
eqqaani aalisagartaq seernartunik 55 kr

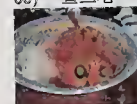
53) 丰收鱼
Nunaatilimmut saarullik: Saarullik
kapisitillu citron-iffimik. Miseralik,
nunaatilinnut ilisarnartunngorlugu
sanaaq. 95 kr

71) 清蒸鲈鱼
Saarullik aalartitaq: akuutissaterlugu 85 kr

aalamut igaaq

16) 鱼跃龙门
Aalisagaq uumasorjuup ammamanut
pissittoq: Suluppaagaq seernartunik
tungusunntumillu miseralik 150 kr

60) 一鱼三吃 360 kr



Aalisakkanik sassaallit: Suluppaagaq
-Aalisakkaq niaquanik suppaliaq
-Aalisagaq siataq
-aamma "aalisagaq narlumukaatut
isikkullik"

50) 龙鱼
Uumasorujuk arsamik pinnguatoq: 500 kr
Saarullik uumasorujuttut.
Isikkoqartillugu sassaalluussaq.
(Siunaarluni inniminnigassaq)

65) 白灼圆鳕鱼 85 kr
Nipisa qilugaq

68) 椒盐毛鳞鱼
Ammassat siatat: Jiangsup eqqaani
igarlaaseq malillugu igaat 70 kr

77) 糖醋全北极红点鲑
Eqaluk seernartunik
tungusunnitsumillu 110 kr



22) 干师傅的干扁海豹肉
Master Gan-ip puisiliaa
orsoganngitsumut siataq;
Sakkortungitsunik akuugaq. 60 kr

62) 干扁鲑鱼
Arferun neqaa sakkortuumik
akuukkamik miseralik 115 kr

17) 软炸虾仁 48 kr



Kinguppaat siataakkat

72) 五彩虾仁 65 kr
Kinguppaat tallimanik qalipaattillit;
Kinguppaat siataakkat naatitanik
qalipaattigissunik akusat

18) 香辣海蟹 95 kr
Assagiarsuit uutat: Kalaallit
assagiarsuutaat chilitimnik miseralik

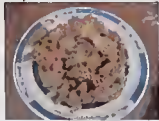
26) 蒸海蟹 110 kr
Assaraarsuit aalartitat: Assagiarsuit,
uumatillugit pisat, kiinamiut
miseqqaannik miseralik.

46) 扇贝烩双菇 90 kr
Uluilit pupinnik akusat: Killaallit
Numatta ului aamma pupit
assiginnigtsut

肉类: Neeqinik Sassaallitit:

10) 圆葱爆羊肉
Sava uanitsullu igarni marrarmi:
Kilnap avannaani igarisartartakkat
Kalaallit Nunaata savaara 85 kr

21) 它似蜜 75 kr



"Soorlu Mamangaq": Kalaallit
savaaraat tungusunitsumik
miseralik, Beijing-imi muslim-it
sassaallitinnavat.

24) 羊肉串 16 kr
pr/stk



Kalaallit nunaata kujataata savaa
savaaraaku qisuqqamut kapputat,
Kilnap

25) 椒盐羊排 90 kr
Kalaallit nunaata savaaraata
najungasui tunnutallit taratserlugit
qasiiitsulerlugillu siatat, Beijing-imiut
sassaallitigisartagaat.

27) 叉烧包 60 kr



Savap neqaa ammalortuarallaq:
Kalaallit nunaata kujataata savaanik
naatitanillu qaortullaaanut
immiqaa, Cantonese-miut
igariaasiattut igaat.

28) 涮羊肉 A 150 kr
70 kr Neeqinik
Puujutamut
Peqqinneq
B1 (savap neqaa)
B2 (tuttup neqaa)
B3 (umimmaap
neqaa)



Kalaallit Nunaanni iga kissartoq:

Beijing-imi igariaaseq: Kalaallit Nunaanniit (Nuka) neqit atorlugit igaaq. Savamik, savaagqamik, tuttumik umirmammillu neqitaligaaq, Klnakái, soyabønnit, immussualiaq aamma glasnudlinik akuilik, nerriviup qaani nammineq Igaassaq, Beijing-imiut miseqqiaannik miseralik.

C 30 kr Naatitanik Puujuttamut peqqinneq
D 10 kr Miseqqamik Peqqinneq

40) 羊肉饺子
Savamik immigallaaq: Kiinap avannaani sulnngiffeqamermit nerinegartartooq

45 kr

41) 红烧羊肉
Savap neqaa siataq: Neqit-mit sava naatitanik akusaq

45 kr

58) 红灯辣椒羊肉
Savaaraq aappaluttunik chilli-lik: Savaaraq sakkortuumik Kiinamiut chilli-annik akuugaq

100 kr

61) 牛街它似蜜
"Oksevej" Grønlandsk lam: sødt krydret grønlandsk lam, tilberedt som i Beijings gamle muslimske kvarter.

88 kr

58) 红灯辣椒羊肉
Savaaraq aappaluttunik chilli-lik:

100 kr

Savaaraq sakkortuumik Kiinamiut chilli-annik akuugaq

66) 榨菜羊肉丝
Kal.Nunaata savaara kiinamiut naatitaataanik seemartuikkaniak tumips

85 kr

69) 水煮羊肉



75 kr

Savap neqaa sakkortuumik akullugu igaaq

11) 天麻煲鹿脯 (补品)
Iviit qilammiissorinartut aamma tuttu: tuttu kiinamiullu naatitaataat inuusussinartut; ataatsimut igaat

115 kr

45) 宫爆鹿肉丁
Tuttu ilussaarsuarmi igaaq: Sisimiut eqqaata tuttua tarajemilaartumik sakkortuumillu akuukkarnik miseralik

85 kr

49) 五香萝卜炒鹿肉
Tuttu siataq "5 Duft" kiinamiut

75 kr

seemartuliaannik akuugaq

56) 黄焖鹿肉
Tuttu napisuitsunik orpippassualimmi:
Tuttu siataq Kiinamiut
naatitaataannik akuugaq. 70 kr

75) 柯氏烧肉
Ilaqutariit Kreutzmann-kkut neqiliaat
siataq (tuttu): Ilaqutariit Mao-kkut
neqiliaat siataq, kisianni tuttu
naatitalik 80 kr

13) 酱爆麝香牛丁
Ummimnak siataq eertarujulik 80 kr

42) 土豆麝香牛腩煲
Naatsiliat umimmallu igaaqqamut
marranmut sassaalliussat 55 kr

51) 铜烧麝香牛肉 70 kr



Ummimnak tungusunitsumik igaaq

79) 芝麻磨香牛肉里脊 100 kr



Ummimnak neqqarinneq: Ummimaap
neqqarinneqanik igaaq sesammilik
akutussanillu akuugaq

19) 鱼香肉丝
Neqi aaliakkatut uutaq: Puulukip
neqaa sakkortuumik akutimnik
miseralik. Nerisassiaq Kiinami taman!
mamaneqartoq. 60 kr

20) 毛氏烧肉
Ilaqutariit Mao-kkut neqiliaat siataq:
Hunan-ip eqqaani sassaalliutaasartut
tusaarnaseqnersaat, puulukip neqaa
naatitalik, Ilaqutariit Mao-kkut
igariaasaattut igaaq. 100 kr

23) 糖醋排骨
Puulukip najungasui seemartumik
tungusunitsumillu 85 kr

61) 小笼包
Boorluuqqat: aalartitat puulukip 100 kr

neqaanik immikkat. Hangzhou-mi
nerilluarneqartartut (arfineq-
pingasut)

52) 香酥海鸟
Kaiaallit Nunaata timmiaa 135 kr
ilfvitsuutilugu slataq. Jiangsup
eqqaani igariaaseq malillugu igaaq.

57) 红灯辣椒鸡丁
Kukkukuuraq aappaluttunik chilli-lik: 105 kr
kukkukuuraq sakkortuumik, kiinamiut
chilli-annik akuugaq

其他: Aappaa

33) 儿童菜单:
Meeqqanut sassaaliussassat: 45 kr
- Savap neqaa slataq qisuaqqanut
kappissuutaq.
- Qaqorteqqasut slatat
- Tungusunntsut

36) 猎人炒面
Piniartup igajutaa: igaat 55 kr
umimmemmik tutturnik savamillu
akullit

44) 家常豆腐
Ilaqtariinnut igaat: Eertanjuut 50 kr
soyallit Misigisami igariaaseq atorlugu
igaat

47) 口蘑菜心
Puplit kiinakallilu 35 kr

48) 炸酱面
Zha Jiang kunngip inalugai: Kinap 35 kr
avannaani mamarineqariuartut Soya-
mik marmelade-llamik, puukukip
neqaanik kunngip inalugaanilu,
Misigisami sanaanik, akuukkat.

59) 珊瑚土豆条
Naatsiliat siatat soorlu immap naasui 30 kr
(chips)

63) 思想家套餐
Eqqarsartup nerisaa: inummut 115 kr
ataatsimut, nerisassat marluk, suppa,
qaqorteqqasut, tiliu

67) 松子玉米
Pinjet kingunissaat majsillu 45 kr
tungusunitsut: Manchuriamut
igaannaavat

Aliat:

34) 白饭
Qaqorteqqasut uutat 15 kr per
person

35) 炒饭
Qaqorteqqasut siatat 35 kr

37) 馒头 35 kr



Aalamut iffiugaq, K'inas avannaani
sassaalliutigineqartartoq.

38) 炸馒头
Aalamut iffiugaq siataq, Beijing-imi 43 kr
sassaalliutigineqartartoq

甜品: Tungusunntsut

30) 拔丝苹果



50 kr

lipili siilikimi. Klinap avannaani tungusunntsut, Tuavilnaq imernut niliertumut misuguki

31) 元宵

Imnikkanik suppaiaq ukortaarsut: Imnikkat tungusunntsut. Klinami ukortaarsutigineqartatq .

35 kr

32) 格式点心

Sisimionlut kaaglutat kaageeqqallu

18 kr

39) 小金饼



35 kr

Kaageeraq qillaalasq: kaagi tungusunntsut slataq Hubei-musut sanaaq

73) 玉米饼



60 kr

Majs-inik kaagiliaq tungusunntsut (inunnut 2-4)

76) 糯米汤

Qaqorteqqasut nuomi suppe

35 kr

79) 瓜子与花生

Kiinamut qaqortariaatat kingunissallu

30 kr

83) 野果冰淇淋

Siku nammineq sanaaq: Sisimiut paamaanik akusaq

35 kr

MISIGISAQ VIINNIT IMERUERSAATILLU.
Misigisaq-mi viinnit (nammineq viinniliortutsinnit,
Portugalimiumit Peter Bright-imeersut, siorna
Europami viinniliullammattut toqqarneqarsimasq.)
Produceret í begranset antai

Rød vine:

Trincadeira 2001: 160 kr
Fra en gammel vingård ved en
bjergskråning nær Tagus floden.
Krydret, lakridsagtigt frugt og
velagret kondens, bladet med
garvesyre ved modning i egekar.
(Estremadura området).

Gran Castas Baga 2001: 170 kr
Hel velagret stil med karakteristiske
Baga brombær og hvid peber agtig
karakter. (Beira området).

Cartaxo Reserva 1998: 180 kr
Håndplukkede Trincadeira og Castelan
druer fra 50 årige vinranker. Lidt
krydret, træfrugt aroma, smagen
kondenseret middel med garvesyre.
(Ribatejo området).

Palmela Reserva 1998: 185 kr
Håndplukkede Castelan druer fra 50-80
årige vinranker. Stærk
violet/bærfrugt aroma, velsmag af
langtidslagring med garvesyre.
(Palmela området).

Douro Torcular 1999: 165 kr
Traditionel gæring i lave åbne kar.
Intens farve og blød vellagret i
garvesyre. (Douro området)

TFN Douro Red 1998: 225 kr
Fra Quinta dos Frades, fra nærliggende
område ved Douro. Håndplukkede
druer og fodstampede, gæret i
traditionelle grønt kar, modnet i eg.
Meget begrænset produktion. (Douro
området)

TFN Douro Red 1997: 250 kr
Som foregående, men meget få på
lager. (Douro området)

Hvid Vine:

Fernão Pires 2002: 165 kr
Vellagret, klart, ferskenfarvet og
flødesagtig aromatisk type.
(Estremadura området)

Er Guotou (cup) 45 kr
Shaoxing Jiu (per pot) 140 kr
Sodavand 18 kr
Appelsin juice 12 kr
Æble juice 12 kr
Safiti (nerivimmut
ataatsimut) 15 kr

Baajat:

Carlsberg Hof Pilsner 35 kr
Tuborg Grøn 35 kr

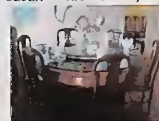
Tuborg Classic 35 kr

Brændum snaps (2cl) 35 kr
Gin & tonic 50 kr
Renault Carte Noir cognac
(2cl) 45 kr
Smirnoff Vodka (2cl) 40 kr

8 Treasures Tea 20 kr
Til - Other Chinese Teas 15 kr
Kaffi 15 kr
Kaffi tunnuk - Caribou 30 kr
Coffee
Til (take away packets) 18 kr
Chinese Peanuts and Seeds 30 kr (app 400 gr)

TUNINIAKKAT/TIL SALG

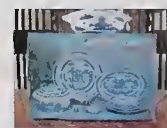
10 persons traditionelt kinesisk "mother of pearl"
indfattet rundt bord i løvtræ incl. 10 stole og "lazy
susan" kr: 34.500,00 /set- 23.500/set



"Mother of pearl" indfattede stole i løvtræ kr: 4.095,00
/stk- 820,00/stk

Brugt 10 persons indfattet bord i løvtræ og "lazy susan"
excl. stole kr: 7.000,00-5.250,00

service
10 persons kinesisk spisestel kr: 2.100,00-1.575,00

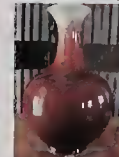


Vaser "China red" little vase kr: 4.050,00-650,00

mellem vase kr: 4.250,00-1.050



stor vase kr: 4.550,00-1.300,00



Stor porcelænsvase "Blue and white" kr: 4.900,00-/par
4.000,00 /par



Vaser "blue and white clockface" kr: 4.500,00 /stk eller
kr: 2.900,00 /par--2.450,00/par



billeder

Porcelæns billeder i stor størrelse: for sæt af 4 stk kr:
5.000,00 3.500,00 eller 4.300,00 /stk--975,00/stk

Porcelæns billeder mellem størrelse: for sæt af 4 stk kr:
2.900,00 2.000,00



Misigisaq Menu
check out our web site: www.misigisaq.gl

凉菜: Appetisers

1) 凉菜拼盘: (花生, 鹿肉, 鱼, 野鸟) Mixed Appetisers: a large plate of reindeer, fish, game bird, and spicy peanuts	90 kr
2) 白切鸡 White Cut Chicken: gently spiced cold chicken	45 kr
3) 辣花生 Spicy Peanuts: Chinese peanuts cooked in a spicy sauce	15 kr
4) 糖醋虾 An appetiser of cold sweet and sour Greenland prawns	35 kr
5) 糖醋鱼 An appetiser of cold sweet fish	30 kr
74) 甜蒜 Pickled Chinese Garlic	10 kr
76) 虾片 Prawn chips	10 ½kr

汤类: Soups

- 6) 羊肉丸汤

Qagortog Farmer's Soup: South Greenland mutton with noodles and Chinese red dates

80 kr
- 7) 四川酸辣汤

Sichuan Sour and Hot Soup: a spicy soup with a great variety of vegetables and pork meat

50 kr
- 8) 什锦海鲜汤

Mixed Greenland Seafood Soup: fish, prawns and crab

105 kr
- 9) 木须汤

Muxu Soup: mushrooms, vermicelli, eggs, pork and other ingredients

50 kr
- 82) 劳累渔人汤

Tired Fisherman's Soup: a pick-me-up soup of whale meat and six traditional Chinese herbal medicines to reinvigorate you.

120 kr

海鲜: Seafood

- 29) 海鲜火锅

Davis Strait Hotpot: Mixed Greenland seafood hotpot (e.g. crab, prawns, fish, scallops), cooked in a hotpot on the table. Served with Chinese cabbage, mushrooms and vermicelli. Southern Chinese style.

195 kr

- 54) 烩海鲜

115 kr



Zedra's Kingdom: Mixed offerings of the Queen of the Sea (crabs, scallops, shrimp) and vegetables

- 70) 锅巴海鲜

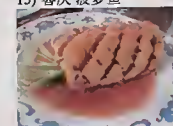
95 kr



Seafood and Crispy Rice: Mixed Seafood poured on Crispy Rice

12) 烧三文鱼块
Fried Salmon: Sisimiut wild salmon, cooked
with a strong black bean sauce 65 kr

15) 喜庆菠萝鱼 85 kr



Happy Celebration Fish: Wild salmon prepared
like a Pineapple in shape and sweetness

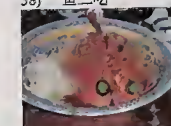
14) 酸菜鱼
Suancai Fish: Cod from the ocean around
Sisimiut cooked with "sour" and spicy
vegetables 55 kr

53) 丰收鱼
Fish for the Farmer: Local cod in lemon sauce,
but carved to remind the farmer of home 95 kr

71) 清蒸鳕鱼
Freshly caught Atlantic cod (torsk), steamed
with Chinese spices to bring out the fish's
flavour (depends on availability) 85-150 kr
(depending on
weight)

16) 鱼跃龙门
Fish Jumping over the Dragon's Gate: A whole
Greenland redfish cooked in a sweet and sour
sauce 150 kr

58) 一鱼三吃 360 kr



Fish Banquet: Greenland redfish served in 3
ways:
- fish head soup
- braised fish
and our artistic "fish like lemming"

50) 龙鱼
Dragon Playing with a Ball of Fire: a fish
emerges from the sea as a dragon! (order in
advance) 500 kr

65) 白灼圆鳍鱼 85 kr
Quickly Scorched Nipisa Fish: Misiglsaq has
invented a very tasty way of serving

lumpsucker (nipisa) fish, caught in nets just outside Sisimiut

68) 椒盐毛鳞鱼 70 kr
Pepper and Salt Fried Ammassat (Capelin): a favourite Greenlandic fish cooked in the style of Jiangsu

77) 糖醋全北极红点鲑 110 kr
Sweet and Sour Whole Arctic Charr: Charr (sea trout) caught in the fjords nearby Sisimiut, some in Misigisaq's own nets

22) 干师傅的干煎海豹肉 60 kr
Master Gen's Dried Fried Seal: mildly spicy fried seal

62) 干煎白皮鲸鱼 115 kr
Beluga whale, bought from the hunter, dry fried in a spicy sauce

17) 软炸虾仁

48 kr



Soft Fried Prawns: Greenland prawns gently fried

72) 五彩虾仁 65 kr
Five Colours Shrimps: Shrimps lightly fried with colourful vegetables

18) 香辣海蟹 95 kr
Fragrant and Spicy Crabs: Greenland snow crabs cooked in a chilli sauce

26) 蒸海蟹 110 kr
Steamed Snow Crabs: Crabs, bought live from the trawler, served with a variety of Chinese sauces

46) 扇贝烩双菇 90 kr
Ocean Scallops Cooked with Mushrooms: Greenland shellfish and a mixture of mushrooms

肉类: Meat

10) 圆葱爆羊肉
North China Mutton: A Northern Chinese way
of cooking Greenlandic lamb, with onions 85 kr

21) 它似蜜 75 kr



"It is Like Honey": Greenland lamb cooked in
a sweet sauce, a traditional Beijing Moslem
dish

24) 羊肉串 16 kr each



South Greenland Neqi Mutton and Lamb on a
stick, cooked in the style of North-West China

25) 椒盐羊排
Greenland Lamb Ribs with Salt and Pepper, a 90 kr

rich Beijing dish.

27) 叉烧包 60 kr



Steamed Mutton Rolls (4 per serving):
Steamed bread filled with south Greenland
mutton and vegetables, our variation on
Cantonese cooking

28) 涮羊肉 150 kr
A 70 kr For extra meat
B 30 kr For extra
vegetables
C 10 kr For extra sauce



Greenland Hot Pot: Beijing cuisine, using
Greenlandic meat. Nuka's lamb and mutton,
with options of reindeer and musk ox, Chinese
cabbage, soya bean curd (tofu), and
vermicelli, cooked in a hot pot on the table and
dipped in traditional Beijing sauce

40) 羊肉饺子 Mutton Dumplings: traditional holiday food of north China	45 kr
41) 红烧羊肉 Braised Mutton: rich mutton from <i>Neqi</i> and vegetables	100 kr
58) 红灯辣椒羊肉 Red Lantern Chilli Lamb: spicy lamb cooked with Chinese chillies	100 kr
61) 牛街它似蜜 "Ox Street" Greenland lamb: sweet lamb, prepared as in the ancient Moslem quarter of Beijing	88 kr
66) 榨菜羊肉丝 Greenland Lamb with Chinese Pickled Turnips	85 kr
69) 水煮羊肉	75 kr



Spicy Boiled Mutton

11) 天麻鹿筋汤 (精品) Heavenly Grass and Reindeer Clay Pot: reindeer and the Heavenly Grass Chinese herb	115 kr
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to rejuvenate you, cooked together in a clay pot	
45) 宫爆鹿肉丁 Caribou cooked in the Palace: Sisimiut region caribou prepared in a slightly salty and spicy sauce	85 kr
49) 五香萝卜炒鹿肉 Five Fragrance Fried Caribou: caribou cooked with pickled Chinese turnips	75 kr
56) 黄焖鹿肉 Caribou in a Bamboo Forest: Braised caribou meat with Chinese vegetables	70 kr
75) 柯氏烧肉 Kreutzmann Family Braised Caribou Meat: the Kreutzmann family (a well known Greenland clan) preference for our Mao family meat – with caribou instead of pork	80 kr
13) 酱爆麝香牛丁 Musk Ox in Bean Paste	80 kr
42) 土豆麝香牛腩煲 Clay Pot of Musk Ox and Potatoes	55 kr
51) 锅烧麝香牛肉 Musk Ox cooked in a Sweet Pot	70 kr

79) 芝麻磨香牛肉里脊 Musk Ox Fillet Roll: musk ox fillet with sesame and spices	100 kr
19) 鱼香肉丝 Meat Fragrant as Fish: pork cooked in a spicy sauce - a dish popular throughout China	60 kr
20) 毛氏烧肉 Mao Family Braised Meat: Hunan Province's most famous dish, braised pork belly and vegetables, cooked in the style of Mao's own family.	100 kr
23) 糖醋排骨 Sweet and Sour Pork Ribs	85 kr
81) 小龙包 Little Dragon Rolls: pork cooked in pastry, a favourite of Hangzhou (8portion)	100 kr
52) 香酥海鸟 Fragrant and Crispy Greenland sea bird (eider duck or Bruennich's Guillemot, depending on the season): A whole bird, cooked in the style of Jiangsu Province	135 kr
57) 红灯辣椒鸡丁 Red Lantern Chilli Chicken: a spicy and lovely chicken dish using Chinese chillies	105 kr

其他: Other Dishes

33) 儿童菜单: Children's menu - Mutton on a stick - Fried Rice - Dessert	45 kr
36) 猎人炒面 Hunter's Noodles: noodles with musk ox, reindeer and mutton	55 kr
44) 家常豆腐 	50 kr
Family Cooked Bean Curd: using soya bean curd that we make in Misigisag	
47) 口蘑菜心 Champignon and Chinese Cabbage	35 kr
48) 炸酱面 Zha Jiang Noodles: A favourite of northern China, cooked with sweet soya jam, pork and the pasta we make in Misigisag	35 kr

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| 59) 珊瑚土豆条
Coral Reef Pommes Frites: chips fashioned like a coral reef | 30 kr |
| 63) 思想家套餐
The Thinker's Meal: a set meal, only for the lone diner, including 2 main courses, soup, rice and tea | 115 kr |
| 67) 松子玉米
Pine Seeds and Sweet Corn: A dish from Manchuria | 45 kr |

主食: Side Dishes

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| 34) 白饭
White Rice | 15 kr per person |
| 35) 炒饭
Mixed Fried Rice | 35 kr |
| 37) 馒头
 | 35 kr |

Steamed Bread: the staple food of northern China

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| 38) 炸馒头
Fried steamed Bread: one of Beijing's favourite dishes | 43 kr |
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甜品: Desserts

30) 拔丝苹果



50 kr

Apples in Silk: northern China's favourite sweet, but dip it into water quickly!

31) 元宵

New Year Dumpling Soup: Sweet dumpling compote. Traditionally eaten at Chinese New Year

35 kr

32) 格式点心

Sisimiut cake or cookies made in Misigisaq

18 kr

39) 小金饼



35 kr

Little Golden Cakes: fried sweet bean paste cakes from Hubei province

43) 玉米饼

Sweet corn pie (for 2-4 per.)

60 kr

73) 瓜子与花生

Chinese Peanuts and Seeds (Watermelon and Pumpkin)

30 kr

78) 糯米汤

Nuomi alcoholic rice compote, mixed with Sisimiut berries

35 kr

80) 冰淇淋

Home made ice cream, gelato or semifredo, topped with Sisimiut berries

35 kr

Check out our web site: www.misigisaq.gl

MISIGISAQ WINE AND DRINKS

Misigisaq's wines, from our own winemaker and old friend, Peter Bright of Portugal (an Australian trained at Roseworthy College, South Australia), winner of European Wine Maker of the Year award. Produced in small volumes.

Red Wines:

Trincadeira 2001: 160 kr
from old vineyards on slopes near the Tagus River. Spicy, liquorice fruit and ripe firm tannins softened by aging with oak. (Estremadura region)

Gran Castas Baga 2001: 170 kr
full ripe style with the distinctive Baga brambly and white pepper character (Beira region)

Cartaxo Reserva 1998: 180 kr
Hand picked Trincadeira and Castalao grapes from 50 year old vines. Lifted spicy wood fruit nose, medium weight palate with firm long ripe tannins (Ribatejo region)

Palmela Reserva 1998: 185 kr
Hand picked Castalao grapes from 50-80 year old vines. Intense violet/berry fruit nose, ripe long palate with firm ripe tannins (Palmela)

Douro Torcular 1999: 165 kr
Traditional fermentation in shallow open tanks. Intense colour, fine fruit and soft ripe tannins.

TFN Douro Red 1996: 225 kr

From Quinta dos Prados, in the premium area of the Douro. Hand picked grapes fermented in traditional granite lagars with foot treading, aged in oak. Very limited production.

TFN Douro Red 1997: 250 kr
As above, but very limited stock

White Wines:

Fernão Pires 2002: 165 kr
Clean ripe peachy & creamy aromatic style (Estremadura region)

Er Guotou (cup) 45 kr
Shaoxing Jiu (per pot) 140 kr
Sodavandl 18 kr
Appelsin juice 12 kr
Æble juice 12 kr
Safti (nerrivimmut ataalsimut) 15 kr

Baajatt:

Carlsberg Hof Pilsner 35 kr
Tuborg Grøn 35 kr
Tuborg Classic 35 kr

Brændum snaps (2cl) 35 kr
Gin & tonic 50 kr
Renault Carte Noir cognac (2cl) 45 kr
Smirnoff Vodka (2cl) 40 kr

8 Treasures Tea	20 kr
Tii - Other Chinese Teas	15 kr
Kaffi	15 kr
Kaffi tunnulik - Caribou Coffee	30 kr
Tii (take away packets)	18 kr
Chinese Peanuts and Seeds	30 kr (app. 400 gr)

Please note that we reserve the right to change our prices (706503)